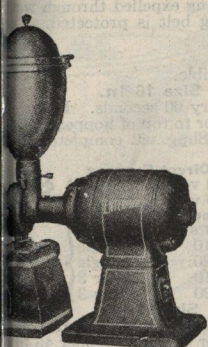


ELECTRIC COFFEE MILLS and MEAT CHOPPERS

The "Enterprise" Electric Coffee Mill



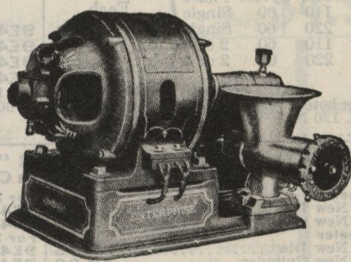
This is an ideal machine for large hotels and restaurants where the best work is demanded and large speed necessary. The "Enterprise" Electric machine is very heavily built and is equipped regularly with $\frac{1}{4}$ H. P. direct current motor. The nickel plated hopper has a capacity of 4 lbs. of coffee and the machine will granulate $1\frac{1}{2}$ lbs. per minute. May be adjusted to grind coarse or fine while running. An important feature in the construction of these machines is the fact that the grinders are connected **direct**, thus avoiding gears. The machine is equipped with safety release. Height, 30 in.; floor space, 15x20 in. **Shipped from Factory in Penna.** Weight, 155 lbs., with iron hopper (as shown) holding $3\frac{1}{2}$ lbs. of coffee.

9E5385F Direct Current..... Each, **\$101.25**
9E5386F Alternating Current.. Each, **\$101.25**

NOTE:—In ordering the No. 9E5385F, be sure to state system and voltage used, and in ordering the 9E5386F, give the voltage, cycles and number of phases.

"Enterprise" Heavy Duty Electric Meat Chopper

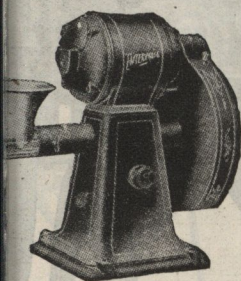
For large hotels and institutions. The machine has a heavy malleable iron body, fully retinned. Great power and speed attained by means of a screw conveyor with a $\frac{1}{2}$ H. P. enclosed motor, the gear and chopper being set on a cast iron base. Two speeds are possible: the direct current machine, the fast cutting a capacity of 150 lbs. per hour, or 450 lbs. of pork, and the slow chopping at the rate of 100 lbs. per hour, or 300 lbs. of pork. The alternating current machine has only one speed with a capacity of 200 lbs. of beef or 400 lbs. of pork per hour. The speed may be instantly changed from slow to fast or reverse. Four plates are furnished with each machine, having $\frac{1}{8}$ in., $\frac{3}{16}$ in., $\frac{1}{4}$ in., and $\frac{1}{2}$ in. holes and also 4 tempered steel knives. Machine complete measures about 16 in. high, 24 in. long, and 18 in. wide.



Shipped from Factory in Penna.

37F Direct current. Weight 230 lbs..... Each, **\$168.50**
38F Alternating current. Weight 230 lbs..... Each, **168.50**

"Enterprise" Electric Meat and Food Chopper



This machine will exactly meet the demand of the average size hotel or restaurant requiring a meat chopper of greater capacity than the ordinary hand machines. This type is especially adapted for cutting Hamburger Steak, but is equally useful for all food-grinding purposes. The body is heavy cast iron attractively finished in red with gold striping. The motor is $\frac{1}{2}$ H. P. completely enclosed and connected with a meat-grinding shaft by cut gears. Chopper is malleable iron retinned, and is removable for cleaning. Machine may be connected to electric light socket, if desired. Four plates and four knives are furnished with each machine. Capacity, beef, 200 lbs. per hour; pork, 300 lbs. per hour. Length, 23 in. Width, 14 in. Height, 21 in. **Shipped from Factory in Penna.** Shipping weight, 235 lbs.

39F Direct current..... Each, **\$131.25**
40F Alternating current..... Each, **131.25**

The "Hobart" Electric Meat and Food Chopper



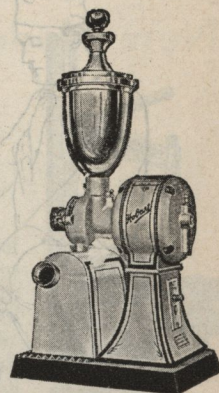
Certain electric-driven fixtures are recognized as essential in the up-to-date hotel or restaurant kitchen. One of these is the electric power meat chopper and grinder, and an ideal type is found in our "Hobart" machine because it is a compromise in size between the larger hand-power device and the extremely expensive power machines heretofore sold. This chopper is operated by a $\frac{1}{4}$ H. P. quietly running, powerful motor which is completely enclosed. The chopper, which is made of iron thoroughly retinned, is easily detachable for cleaning and will deliver about 3 lbs. of chopped meat per minute. It also chops other foods, such as bread, crackers, vegetables, etc., efficiently. The machine is beautifully designed, and being light in weight is easily moved from one point in the kitchen to another, where it may be put to work instantly by connecting the cord with an ordinary electric light socket. Finished in attractive bright red enamel, richly striped, with nickel plated. Length over all, 20 in. Width, 10 in. Height, 12 in. **Shipped from Factory in Ohio.** Shipping weight, 115 lbs.

91F Direct Current..... Each, **\$165.00**
92F Alternating Current..... Each, **165.00**

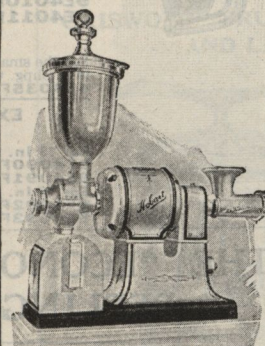
The "Hobart" Electric Driven Coffee Mill

The extra heavy construction and simplicity of the "Hobart" Electric Coffee Mill recommend it for all hotel and institution uses. It is operated by connection with an electric light socket which may be done in an instant. The motor is $\frac{1}{6}$ H. P., providing sufficient power to insure against overloading. The "Hobart" has tooth burrs with conveyor giving a definite regular flow not possible on the usual gravity fed mills. Has attractive polished aluminum hopper which holds 2 lbs., and a convenient style dustproof receptacle for ground coffee. The machine is easily adjusted to grind any degree of fineness, and will deliver $\frac{3}{4}$ to 1 lb. of ground coffee per minute, depending upon the degree of fineness. Finished in bright red beautifully traced with nickel plated trimming. This Hobart hotel coffee grinder carries with it a record of achievements already established, that assures the hotel man that he is getting the best that can be made, regardless of price. Size of base, $14\frac{1}{2}$ x10 inches. Extreme height, 28 in. **Shipped from Factory in Ohio.** Shipping weight, 100 lbs.

9E5393F Direct Current..... Each, **\$120.00**
9E5394F Alternating Current..... Each, **120.00**



The "Hobart" Electric Combination Coffee Mill and Meat Grinder



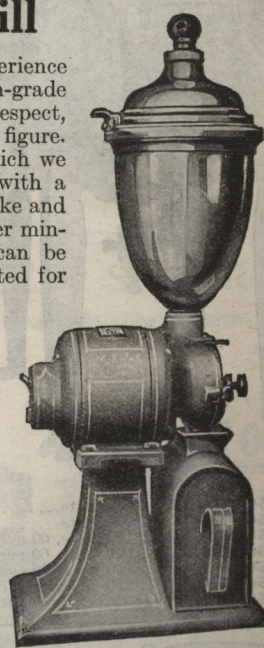
Here is an ideal fixture for the busy hotel or institution that estimates correctly the advantage of economy in man power in the kitchen. The combination includes a perfect power coffee mill with polished aluminum hopper of attractive design, holding 2 lbs., which may be ground in a little over a minute. The grinders are the standard type tooth burr with conveyor feed insuring uniform flow of coffee, and the machine can be regulated to grind any degree of fineness. A suitable dustproof receptacle fits under the grinders to receive the coffee. The meat chopper has a capacity of 3 lbs. per minute. The motor is the latest enclosed type $\frac{1}{4}$ H. P. and may be furnished for any current as specified. The meat chopper is easily detachable for cleaning or may be removed when not in use. Finished in bright red, attractively striped. Length over all, $27\frac{1}{2}$ in. Width, 10 in. Extreme height, $33\frac{1}{2}$ in. **Shipped from Factory in Ohio.** Shipping weight, 200 lbs.

9E5395F Direct Current... Each, **\$205.00**
9E5396F Alternating Current..... Each, **205.00**

The New "Holwick" Electric Driven Coffee Mill

It took years of experiment and experience to produce it, but here it is—a high-grade electric coffee mill, guaranteed in every respect, at a price much below the usual selling figure. The "Holwick" electric coffee mill, which we are offering as a leader, is equipped with a one-quarter H. P. motor of standard make and has a grinding capacity of one pound per minute. Any grade of fineness desired can be obtained, so that the machine is adapted for use in any kind of a place. The aluminum hopper holds 3 lbs. of coffee. No special wiring is required for this device, it being necessary only to attach the plug at the end of the cord into an ordinary electric light socket. Finished in bright red enamel, handsomely striped. Shipped complete with 8 ft. of cord and plug, ready to attach to lighting socket. Counter space required, 10x12 in. Height of machine, 32 in. **SHIPPED DIRECT FROM FACTORY IN OHIO.** Shipping weight, 90 lbs.

9E5397F..... Each, **\$60.00**

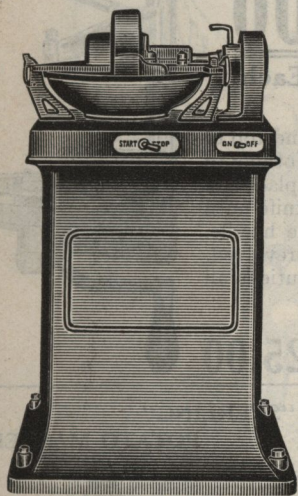


IMPORTANT In ordering electric driven machines shown on this page, be sure to specify whether alternating or direct current is wanted, and give the voltage. If the current is alternating, also specify the number of cycles and whether one, two or three phase.

PRACTICAL POWER FOOD CHOPPERS

THE WORLD'S FINEST MEAT, FOOD AND VEGETABLE CHOPPERS

New Model No. 111 "Buffalo" Food Chopper



Large enough for the ordinary restaurant or small hotel. Chops any kind of food fine and uniform without squeezing out all the juices. The most perfectly protected cutting machinery on the market. Accidents are impossible. The Knives are never exposed. Top can be removed easily; when let down it automatically locks into working position. Bowl or Knives can be stopped when running. Knives can be resharpened without disturbing the setting. Its uses are practically unlimited. Ball bearing throughout. A big saver of time, labor and floor space. Shpg. wt. 440 lbs.

SPECIFICATIONS

Inside diam. of bowl 14 in.
Two Knives.
Depth of Machine 16½ in.
Width of Machine 22 in.
Ht. of Machine 49 in.
Floor Space 25x14½ in.

½ H. P. Motor can be connected to any lamp socket, no special current necessary.
Motor has high and low speed adjustment.
Main switch conveniently located so motor can be started and stopped instantly.

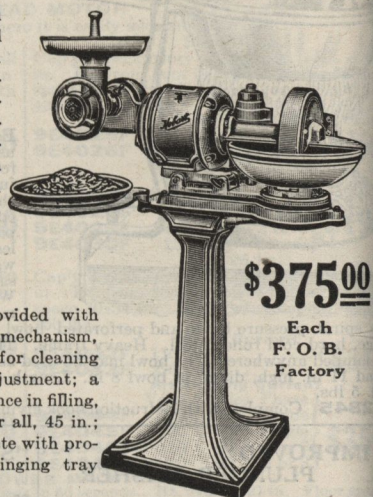
Without Meat Chopper

	Current	Phase	Cycle	Volts	Each
9E4220F	D. C.			110	
9E4221F	D. C.			220	
9E4222F	A. C.	2 or 3	60	110	
9E4223F	A. C.	2 or 3	60	220	
9E4224F	A. C.	Single	60	110	
9E4225F	A. C.	Single	60	220	
9E4226F	Meat Chopper extra for above.....				Each, \$50.00

\$295⁰⁰

The "Hobart" Food Cutter

A machine that accomplishes with remarkable speed and uniformity all that a food cutter is designed to do. The "Hobart" is of sufficient capacity to meet the requirements of commercial kitchens of any size. Machine has a ½ h. p., completely enclosed, ball-bearing motor; a main snap switch and a safety switch which automatically cuts off current when protective guard is raised and knives are exposed; a knife guard, quickly removable for cleaning; a removable comb (automatic knife cleaner); keen cutting knives of special steel, provided with quick and accurate adjustment mechanism, mounted as a unit, easily removed for cleaning and boning without disturbing adjustment; a bowl, quickly removable for convenience in filling, emptying and cleaning. Height over all, 45 in.; base of pedestal, 18x18 in. Complete with protective type meat grinder and swinging tray holder. Shpg. wt. 560 lbs.



\$375⁰⁰
Each
F. O. B.
Factory

	Current	Phase	Cycles	Volts
9E870F	D. C.			110
9E871F	D. C.			220
9E872F	A. C.	2 or 3	60	110
9E873F	A. C.	2 or 3	60	220
9E874F	A. C.	Single	60	110
9E875F	A. C.	Single	60	220

Same Machine as Above, Without Pedestal or Gearing for Attachments

	Current	Phase	Cycles	Volts
9E880F	D. C.			110
9E881F	D. C.			220
9E882F	A. C.	2 or 3	60	110
9E883F	A. C.	2 or 3	60	220
9E884F	A. C.	Single	60	110
9E885F	A. C.	Single	60	220

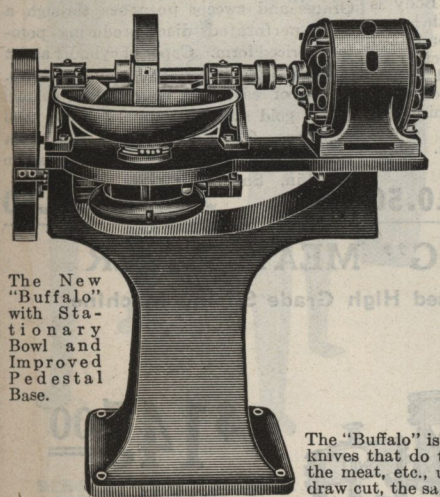
\$375⁰⁰
Each

\$290⁰⁰
Each

ATTACHMENTS FOR "HOBART" FOOD CUTTER

9E890F	Slicer.....	Each, \$55.00
9E891F	French Fry Cutter.....	Each, 70.00
9E892F	Knife Sharpener.....	Each, 30.00
9E893F	Coffee Mill.....	Each, 50.00

THE NEW "BUFFALO" CHOPPING MACHINE A STRONG, STURDY MACHINE FOR POWER

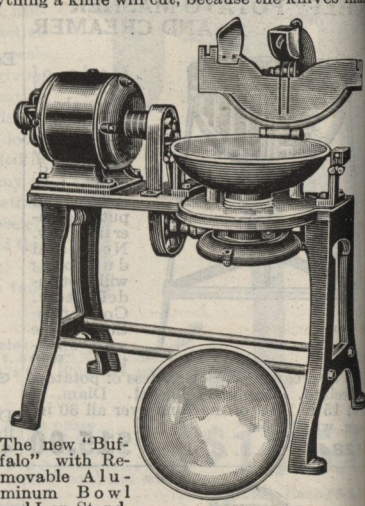


The New "Buffalo" with Stationary Bowl and Improved Pedestal Base.

The "Buffalo" will chop a bowl of raw meat in 5 minutes without mashing, tearing or squeezing. It chops cooked meat and vegetables for soup in 2 minutes. In fact, the "Buffalo" is used to chop anything a knife will cut, because the knives make a draw cut, the same way you would use a knife by hand. Therefore, the "Buffalo" means the finest, tenderest sausage meat or hamburger steak out of cheap or tough cuts of meat and all the choicest and nutritious qualities remain in the food. The "Buffalo" quickly converts remnants and leftovers into tasty and profitable dishes.

These are some of the things the "Buffalo" can be used to chop fine:

- | | |
|---|-----------------------------|
| Sausage Meat. Hamburg Steak | Salads of all kinds |
| Cooked Meats for Hash | Spinach, Onions, Relishes |
| Veal and Beef Loaf | Clams, etc., for Chowder |
| Chicken and Turkey Croquettes | Cheese for Welsh Rarebits |
| Chicken and Lobster Cutlets | Mixing Cottage Cheese |
| Codfish Cakes, Mince Meat | Crackers for Breading |
| Vegetables for Soups | Carrots, Potatoes, Turnips |
| Chops, Parsley, Mint, Green and Red Peppers | Nuts, Fruits, Figs, Citron |
| Celery, Tomatoes, Cabbage | Lemon and Orange Peel |
| Royal Canape | Almond Paste, Coconut, Etc. |



The new "Buffalo" with Removable Aluminum Bowl and Iron Stand.

empty the bowl easily. The comb is detachable, leaving the bowl clear to clean. The plow mixes the food while cutting. Ht. 3 ft. 8 in., length 3 ft. 9 in. Diam. of bowl, 17 in. Cap'y 12 lbs. of raw meat in 5 minutes, for cooked food or vegetables in 2 minutes. 1 H. P. motor. Shipped from Buffalo factory or from Chicago, as desired. Shpg. wt. 550 lbs.

WITH STATIONARY BOWL (As Illustrated Above at Left)

Without Meat Chopper. For Meat Chopper see below.

	Shpd. From	Shpd. From
9E2835F	Factory	Chicago
9E3005F	Each	Each
9E3006F	\$295.00	\$305.00
Alternating Current		
9E2836F	Factory	Chicago
9E3007F	Each	Each
9E3008F	\$295.00	\$305.00
9E2837F	Factory	Chicago
9E3012F	Each	Each
9E3013F	\$295.00	\$305.00
9E4142	Extra Knives. Wt. ¾ lb. per set.....	Set, \$6.00
9E4145	Meat Chopper for above.....	Each, \$75.00

WITH REMOVABLE BOWL (As Illustrated Above at Right)

The removable bowl allows you to chop several foods in succession by replacing used bowl with an empty one. For price of extra bowls and Meat Choppers see below.

	Shpd. From	Shpd. From
9E4132F	Factory	Chicago
9E4133F	Each	Each
9E4134F	\$325.00	\$335.00
Alternating Current		
9E4135F	Factory	Chicago
9E4136F	Each	Each
9E4137F	\$325.00	\$335.00
9E4138F	Factory	Chicago
9E4139F	Each	Each
9E4140F	\$325.00	\$335.00
9E4141	Extra Aluminum Bowl.....	Each, \$50.00
9E4145	Meat Chopper for above.....	Each, \$75.00

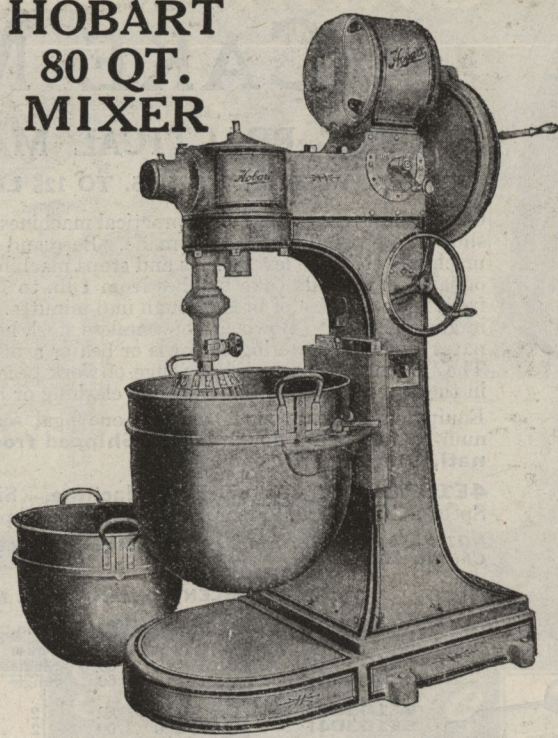
"HOBART" ELECTRIC MIXING MACHINES

FOR BAKE SHOPS AND PASTRY KITCHENS

This mixer is best adapted to the general work of most kitchens and bakeries. The motor is two horse power. Very rugged, specially developed for the rapidly changing load incidental to mixing. Abundance of power for heaviest work. Completely enclosed to protect from dust and dampness. Gearing is of the finest steel, heat treated. Very quiet and smooth-running. Three speeds—low, intermediate and high, and friction clutch and speed lever; same principle and construction as used in automobiles. The bowl is elevated and lowered by turning wheel which operates gear and pinion mechanism, enclosed in pedestal.

This mixer will mix 125 lbs. of dough, and all kinds of sponges and batters for cakes, pastry, mix pie fillers, and mayonnaise. Beat and mix up cottage cheese, beat eggs, icings, marshmallow and meringue. Mash potatoes, churn sour cream, whip cream, chop meats, potatoes, grind cheese, crackers, granulate and pulverize coffee, slice vegetables and fruits, crumb bread and crackers, sharpen knives and tools. Grind cereals. The various attachments listed below are included with this machine. All can be used without any alteration to the machine. Can be put on and cut off quickly and easily. When ordering 30 qt. bowl or soup strainer you must order also a 30 qt. bowl adapter.

HOBART 80 QT. MIXER



HOBART 80 QUART MIXING MACHINE

	Volts	Cycle	Phase
9E8710F	A. C.	110	60
9E8711F	A. C.	220	60
9E8712F	A. C.	110	60
9E8713F	A. C.	220	60
9E8714F	A. C.	110	60
9E8715F	A. C.	220	60
9E8716F	D. C.	110	
9E8717F	D. C.	220	

\$609⁵⁰ Complete with 1—80 qt. Bowl, 1 Whip and 1 Beater

Price includes freight prepaid within 500 mile radius of Chicago.

	Volts	Cycle	Phase
9E8720F	A. C.	110	60
9E8721F	A. C.	220	60
9E8722F	A. C.	110	60
9E8723F	A. C.	220	60
9E8724F	A. C.	110	60
9E8725F	A. C.	220	60
9E8726F	D. C.	110	
9E8727F	D. C.	220	

\$655⁰⁰ Complete with 2 Bowl and 5 Beaters

Price includes freight prepaid within 500 mile radius of Chicago.

Size of above machinery: Floor space occupied 36x25½ in. Ht. 63½ in. Shpg. wt. 1,300 lbs. Gray enamel finish.

Be sure to state voltage and phase in ordering

BOWLS FOR HOBART MIXERS

	Each
9E8730F Cap'y 30 qts.	\$15.00
9E8731F Cap'y 80 qts.	17.50
9E8732F 30qt. Bowl adapter.	10.00

PULLEY ATTACHMENTS FOR HOBART MIXERS

	Each
9E8733F In various sizes for driving Ice Cream Machines, etc.	\$12.50

ATTACHMENTS FOR HOBART MIXERS

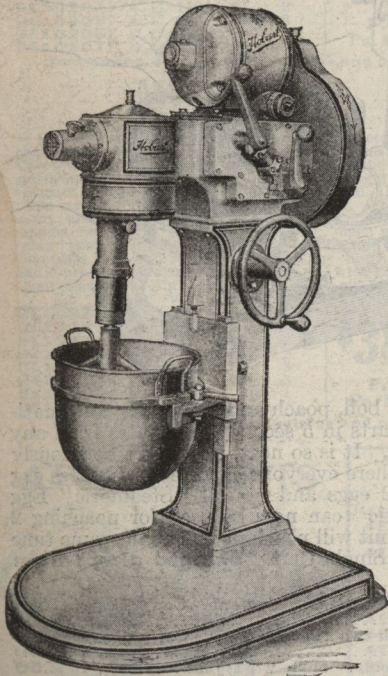
	Each
9E8734F Beaters (30-H), lattice type, small	\$ 7.00
9E8735F Beaters (80-H), lattice type, large	9.00
9E8740F Crumber	60.00
9E8741F Coffee Grinder	50.00
9E8742F Food Chopper	30.00
9E8736F Beaters (30-B), flat type, small	5.00
9E8737F Beaters (80-B), flat type, large	7.50
9E8743F Loop Whips (30-D), for 30 qt. bowl	9.00
9E8744F Loop Whip (80-D), for 80 qt. bowl	12.50
9E8738F Bread Hook (80-M)	6.50
9E8739F Dough Hook (80-E), with curved arm	8.00
9E8745F Tool Grinder	30.00
9E8746F 12 in. Vegetable Slicer, adjustable knives for various thicknesses	55.00
9E8747F Colander or Soup Strainer, 14 in., with roller, sieves and brush	30.00
9E8748F Colander Receptacle	18.00

HOBART 30 QT. ELECTRIC MIXER

\$375⁰⁰

Freight Prepaid Within 500 Miles of Chicago

A medium sized mixer designed for the average size kitchen. Has the same features and will do exactly the same work as the large machine. ½ H. P. Hobart motor. Three speeds, low, intermediate and high. Ingeniously designed fool proof speed control. Hub carries all attachments. Beater lock of latest construction. Any elevation of bowl immediately and easily handled by turning hand wheel. Mixer Bowl rigidly locked in positive position. Height 53 in., floor space 36x25½ in. Shpg. wt. 820 lbs. Gray enamel finish.



ATTACHMENTS FOR 30-QT. MIXER

	Each
9E8770F Tool Grinder	\$30.00
9E8771F Bread Crumber	50.00
9E8772F Vegetable Slicer	55.00
9E8773F Meat Chopper	25.00
9E8774F Coffee Grinder	50.00
9E8775F 14 in. Colander	30.00
9E8776F 30 qt. Colander Receptacle	18.00

Prices on attachments ordered separately will be F. O. B. factory in Ohio.

	Volts	Cycle	Phase
9E8760F	AC	110	60
9E8761F	AC	220	60
9E8762F	AC	110	60
9E8763F	AC	220	60
9E8764F	AC	110	60
9E8765F	DC	220	60
9E8766F	DC	110	
9E8767F	DC	120	

Shipped complete with 30 qt. Bowl, one Wire Whip, and one Batter Beater.

Freight Prepaid Within 500 Miles of Chicago. Complete, **\$375.00**

Be sure to state voltage and phase in ordering.

HOBART 10 QUART ELECTRIC MIXER

\$150⁰⁰

Freight Prepaid Within 500 Miles of Chicago

A small portable electric Mixer, Beater and Whipper for the Kitchen. Effects a tremendous saving of hard labor, an increase in the volume of practically all finished products, marked improvement in the quality of food and a big saving in time. The ½ h. p. motor attaches directly to your electric light socket. Mixer has three speeds, and may be placed on a table or moved around to suit your convenience. Weighs 85 lbs. Gray enamel finish with stripes. Floor space 15x12 in. Ht. 26½ in. Shpg. wt. 160 lbs. Complete with one 10 qt. bowl, one Whip and one Beater.

	Volts	Cycle	Phase
9E8780F	AC	110	60
9E8781F	AC	220	60
9E8782F	AC	110	60
9E8783F	AC	220	60
9E8784F	AC	110	60
9E8785F	AC	220	60
9E8786F	DC	110	
9E8787F	DC	220	

Shipped complete with 10 qt. Bowl, one Wire Whip and one Batter Beater.

Freight Prepaid Within 500 Miles of Chicago. Complete, **\$150.00**

ATTACHMENTS FOR 10 QT. MIXER

	Each		Each
9E8788F 10 qt. Bowl	\$6.00	9E8794F Whip for 10 qt. Bowl (10-D)	\$ 4.75
9E8789F 3 qt. Bowl Adapter	4.50	9E8795F Coffee Grinder	7.50
9E8790F Beater for 3 qt. Bowl (3-B)	2.25	9E8796F Chopper for meat or food	7.00
9E8792F Whip for 3 qt. Bowl (3-B)	2.50	9E8797F Vegetable Slicer	10.00
9E8793F Beater for 10 qt. Bowl (10-B)	3.75	9E8798F Sieve with brush	5.00
	2.75	9E8799F Colander with rollers	5.00

Prices on attachments ordered separately will be F. O. B. factory in Ohio.

